

CHAMPAGNE & SPARKLING

NV	Andreola Dirupo, Prosecco Extra Dry <i>Valdobbiadene Veneto, Italy</i>	150ml 75
NV	Nicolas Feuillatte, Réserve Exclusive Brut <i>Champagne, France</i>	130

WHITE

2021	Bodega Garzón, Reserva Albariño <i>Maldonado, Uruguay</i>	150ml 58
2020	Albert Bichot, Chardonnay <i>Chablis, France</i>	70

ROSÉ

2021	Château d'Esclans, Whispering Angel, Grenache Blend <i>Provence, France</i>	150ml 90
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RED

2021	M.Chapoutier Bila-Haut, Syrah, Grenache, Carigan <i>Roussillon, France</i>	150ml 58
2020	Domaine Olivier Gard, Bourgogne, Pinot Noir <i>Burgundy, France</i>	65
2010	Chateau de Lafont, Merlot Blend <i>Bergerac, France</i>	110

COCKTAILS

OMLG	Tanqueray Gin, Chambord, Fresh Lime, Home-made Lavender Syrup, Egg White	70
BARREL-AGED NEGRONI	Tanqueray Gin, Mancino Rosso, Campari	75

BAR & GRILL ZERO PROOF

STRAWBERRY G&T	Ginzero Strawberry, Fever-Tree Refreshingly Light Tonic	35
JUST A SPRITZ!	Italian Spritz, Non-Alcoholic Prosecco, Soda Water	40

HOME-MADE ICED TEA & LEMONADES

TROPICAL SUNSET	Jasmine, Fresh Passion Fruit, Home-made Basil Syrup	25
MELON PUNCH	Fresh Watermelon, Home-made Basil Syrup, Fresh Lime, Soda	25

STARTERS

Tomato Gazpacho ^{ED G}	65
Grissini, Demi-sec tomatoes	

Heritage Tomatoes ^{D G V}	80
Burrata, elderflower vinaigrette, baby sorrel	

Hamachi ^A	85
Radish, Tomato Ponzu	

Classic Caesar Salad ^{ED G}	90
36-month aged Parmesan, anchovies, croutons	

Chicken & Duck Liver Parfait ^{ED G A}	100
Blackberry, sherry, grape chutney, brioche toast	

Aged Beef Tartare ^{EG}	125
Beef fillet, egg yolk confit, gherkin gel, pickled shallots, game chips	

Arnold Bennett Twice-baked Soufflé ^{ED G}	130
Smoked haddock, aged cheddar sauce, fine herb salad	

Seared Scallops ^{D SF}	135
Artichoke, cauliflower puree, pickled raisins, truffle, lobster vinaigrette	

FROM THE SEA

CHILLED

Oysters ^{SF}	^{1/2 Dozen}	^{1 Dozen}
Irish oysters, red wine mignonette	230	420

Seafood Tower ^{ED SFA}	888
Fresh oysters, Boston lobster, scallop buttermilk, king crab legs, prawns, hamachi	

Transmontanus Caviar 30g ^{ED G}	550
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Oscietra Prestige Caviar 30g ^{ED G}	650
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Kristal Caviar 30g ^{ED G}	750
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MAINS

Tortellini ^{ED G}	100
Ricotta, asparagus, braised morels, wild garlic hollandaise sauce	

Duo of Lamb saddle ^D	188
Aubergine, smoked sheep yoghurt, peas, black olives	

Classic Beef Wellington ^{ED G}	290
Pomme purée, red wine jus, fine salad <i>Served tableside</i>	

Angus Beef Chateaubriand 600g ^{D A}	410
Bone marrow, pink peppercorn sauce	

FROM OUR CHARCOAL GRILL

<i>42 days dry-aged beef served with Café de Paris butter and Roscoff Onion</i>	
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Wagyu Sirloin 4/5 MBS 300g	320
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Wagyu Tenderloin 6/7 MBS 200g	388
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A5 Japanese IGA Sirloin per 150g	430
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Wagyu Rib Eye 6/7 300g	450
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Wagyu Tomahawk 6/7 MBS 1.5kg	1,988
Choice of 3 sides	

Choice of sauce: <i>Chimichurri, peppercorn (D, G), red wine jus (D, G), béarnaise (E, D), a selection of mustard</i>	
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Cod with Smoked Eel ^D	180
Edamame, courgette	

Pan-Seared Halibut ^{D A}	220
Seaweed, champagne, Oscietra caviar	

	Half	Whole
Boston Lobster Thermidor ^{ED SF}	188	370
Mix leaf salad with lemon balm		

SIDES

Koffman Fries ^V	35
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Classic Mac & Cheese ^{ED G V}	40
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Pomme Purée ^{D V}	45
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Oven Roasted Carrot ^D	55
Labneh, chilli oil, puffed buckwheat	

Creamed Spinach ^{D V}	55
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Char-grilled Broccolini ^{E V}	60
Smoked emulsion, toasted pumpkin seeds	

DELIGHTFUL ADDITION

Seasonal Black Truffles 5g ^V	110
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DESSERT

Bombe Alaska ^{ED V}	65
Raspberry sorbet, dark chocolate gelato	

64% Manjari Chocolate Tart ^{ED G V}	70
Honeycomb, yoghurt sorbet, extra virgin olive oil	

Souffle ^{ED}	70
Passion fruit, yuzu, coconut ice cream	

Mille-feuille ^{ED G V}	75
Italian meringue, yuzu crémeux, cream cheese, mango & bergamot gel	

Apple Tarte Tatin (for 2) ^{ED G V}	165
Caramel sauce, vanilla ice cream <i>20 minutes preparation time</i>	

Selection of Cheese ^{D G N V}	165
Bleu d'Auvergne, Cremeux de Bourgogne, Époisses, Mimolette, Sainte-Maure de Touraine, caramelised honey gel, walnut-apricot crouton	

E Egg N Nuts D Dairy G Gluten
SF Shellfish V Vegetarian A Alcohol

If you have a food allergy, intolerance or sensitivity, please
speak to your server about ingredients in our dishes before
you order your meal.

Prices are quoted nett in Malaysian Ringgit (MYR) and are
inclusive of 6% Sales & Service Tax